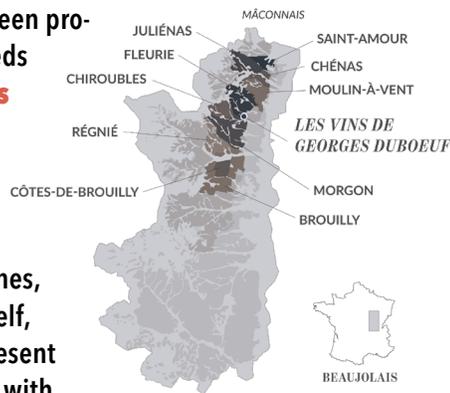


GEORGES  
DUBOEUF

# DOMAINE DES ROSIERS MOULIN-A-VENT 2023

For more than four centuries, the Duboeuf family has been producing wine. Now, Georges Duboeuf is a name that needs no introduction, as he is famous for turning **Beaujolais Nouveau** into an international phenomenon. He cared a great deal about Beaujolais, and his dedication still resonates today - elevating both the Beaujolais region and Gamay grape to near-cult status. Beaujolais Nouveau and the "Flower Label" Villages wines, wines whose labels were hand-drawn by Georges himself, are part of Les Vins Georges Duboeuf. These wines represent enjoying the simple pleasures of life such as gathering with friends and family.



**REGION** **Moulin-A-Vent AOP**  
*Gérard Charvet is passionate about his vines and his wine. His family has lived in Chénas for over a century and has turned him into a meticulous, hard-working winegrower. Gérard has run the estate with great talent since his father died in 1983. His winery is very modern and functional.*



VINEYARD

**Viticulture:** Certified HVE, which corresponds to the most demanding level of an environmental certification system for agricultural and viticultural operations. It focuses on 4 themes: preservation of biodiversity, phytosanitary strategy, fertilization management, water resource management.

**Vinification:** Maceration lasts from ten to fourteen days and malolactic fermentation taking place in temperature-controlled stainless steel vats (between 82.4 - 86°F). 30% aging.

A garnet color with purplish tints. This wine is characterised by intense dark berry aromas (blackcurrants, blackberries) with floral scents such as peonies, sustained by a hint of spice. Its tannins have great finesse, giving the wine power and elegance. Superb length.



ESTATE

**Georges Duboeuf**



VARIETALS

**100% Gamay**



TASTING NOTES



**Alcohol:** 13.5%



UPC: 8 15629 02025 0  
12pk / 750ml